



#26/D
AC
8-14-03

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of:

GROLLET

Atty. Docket No. 024118-00

Application No.: 09/242,257

Art Unit: 1761

Filed: September 7, 1999

Examiner: A. Corbin

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FEB 13 2003
TC 1700

For: COMPOSITION AND METHOD FOR FLOCKING OF BISCUITS AND OTHER
FOOD PRODUCTS

AMENDMENT UNDER 37 CFR 1.111

Commissioner for Patents
Washington, D.C. 20231

February 10, 2003

Sir:

Further to the Office Action dated August 9, 2002, a petition for a three month extension of time being attached hereto, the following remarks are submitted as a full and complete response thereto.

IN THE CLAIMS:

Please amend Claims 11-15, 24, 25, 27 and 29 in the following manner:

11. A composition for improving a coating for cookies, pastries, baked goods, cakes, waffles or other moist dough products wherein the composition comprises a base of at least one neutral food-grade alcohol and at least one reactive vegetable extract soluble in said alcohol base.

12. The composition according to claim 11, wherein the composition comprises:

750 g of 96°C alcohol

350 g of shellac,

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resulting in a content on the refractometer (dry solution) of 40-45°C.